

# *Starters*

## *Grilled Bruschetta*

*Roma tomato, eggplant, buffalo mozzarella, basil*

## *Duck Confit Croque Monsieur*

*golden tomato water*

## *Quail Egg Molet*

*shaved Parmesan, arugula, pancetta*

## *Amaretto Poached Apricot*

*Spanish almonds, liquid brie cheese*

# *Soups*

## *French Green Lentil-Chèvre*

*truffle oil*

## *Chef's Daily Selection*

# *Salads*

## *Smoked Trout*

*mâche, verjus-flame grape vinaigrette, dill*

## *Jenny Lake Signature*

*Organic greens, dried tart cherries, spiced pecans,  
caramelized red onion vinaigrette*

# *Entrées*

## *Shellfish Bouillabaisse*

*sambal aioli, grilled ciabatta*

## *Seared American Kobe Flat Iron*

*roasted red potatoes, spinach,  
horseradish crème fraîche*

## *Grilled Venison Striploin*

*wild mushroom duxelles,  
Madeira braised red cabbage*

## *Herb Crusted Rabbit*

*saffron risotto, tarragon demi-glace*

*Executive Chef Joshua Gayer*

*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase  
your risk of food-borne illness if you have certain medical conditions*